

l'e

Summer Set Menu

3 courses £29.50

Chilled gazpacho/ Watermelon Granite/ Basil & Goat's cheese mousse/ edible flower

North Sea salt crispy squid/ Spring onion/ Sake & chilli sauce

Beetroot texture/ La Roche Goat's cheese/ La Frontera Sherry caviar/ Micro basil Cress

Crispy Barbary duck roulade/ Baby Gem/ Cucumber Ribbons/ Charred sour dough

Cured Scottish Salmon/ Chilled Horseradish Cream/ Mustard Cress

Pan roasted Scottish salmon/ Pak choy/ March samphire / Yakatori glaze

Truffled chicken/ Wild mushrooms fricasee/ Heritage carrot / Albufera sauce

Confit Welsh lamb shoulder/ Spring ratatouille/ Onion pearls/ Harissa lamb jus

Heritage tomato/ Truffle Burrata/ Balsamic caviar/ Basil sorbet

Miso grilled aubergine/ Ponzu sauce/ Aubergine caviar/ Sauce vierge

Chilli mango cheesecake/ Ginger nut soil/ Raspberry lime sorbet

Chocolate fondant/ Salted caramel ice cream/ Sesame tuile

Crema Catalan Brulee/ Compressed Pineapple/ Framboise mousse/ Isomalt tuile

Homemade sorbets & ice creams

A 12.5 discretionary service charge will be added to your bill.

All prices are inclusive of 20% VAT.